

GINS

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| 26. Brecon Special Reserve Gin Wales Penderyn 40% Our new house gin. | 25ml | £3.50 |
| 27. Exeter Gin England Devon 44% Exeter's own premium gin. | 25ml | £3.75 |
| 28. Bad Fagin's Devon Gin England Devon 43% Micro batched distilled by Hamish Lothian above the Fat Pig pub in central Exeter. | 25ml | £3.75 |
| 29. Bathtub Gin England Kent 43.3% Amazingly tasty infused gin. | 25ml | £3.75 |
| 30. Daffy's Gin Scotland Edinburgh 43.4% Classic and perfectly balanced. | 25ml | £3.75 |
| 31. Wrecking Coast Clotted Cream Gin England Cornwall 44% Smooth on the palette and velvety rich in the mouth. Delicious. | 25ml | £3.95 |
| 32. Slingsby Rhubarb Gin England Yorkshire 40% The best Rhubarb gin out there, by miles. | 25ml | £3.95 |
| 33. Wicked Wolf Gin England Devon 42% A fragrant and aromatic gin made on Exmoor. | 25ml | £3.95 |
| 34. Ten Tor Seasonal Gin England Devon 42% 10 seasonally foraged, vapour infused botanicals are used in Ten Tor. | 25ml | £3.95 |
| 35. Monkey 47 Gin Germany Schwarzwald 47% A hugely complex gin with serious flavour that demands attention. | 25ml | £4.95 |
| 36. Sharish Blue Magic Gin Portugal Alentejo 40% The magnificent colour comes extracts of a flower known as blue pea, and when you mix the gin with tonic, it turns pink. | 25ml | £4.95 |

FEVER TREE TONIC

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| 37. Premium Indian Tonic | £1.95 |
| 38. Naturally Light Tonic | £1.95 |
| 39. Mediterranean Tonic | £1.95 |

RECOMMENDED SERVE

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| 36. Brecon - Premium - Lime |
| 37. Exeter - Premium - Orange |
| 38. Bathtub - Mediterranean - Orange |
| 39. Daffy's - Premium - Mint & Lime |
| 40. Wicked Wolf - Mediterranean - Thyme & Lime |
| 41. Monkey 47 - Premium - Lime |
| 42. Bad Fagin's Devon - Mediterranean - Orange |
| 43. Wrecking Coast - Premium - Strawberry |
| 44. Ten Tor - Premium - Orange |
| 45. Slingsby Rhubarb - Premium - Raspberries |
| 46. Sharish Blue Magic - Light - Strawberry |

WHY NOT TRY OUR GIN FLIGHT?

**A great way to sample gin on our list
Select your 3 gins from the left page and enjoy!
12ml serves of each gin and a bottle of Fever Tree Tonic
£6.95**

There's a £0.80 supplement per shot for Monkey 47 and Sharish Blue Magic

COCKTAILS

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| 47. Kir Regina | £7.20 |
| 48. Elderflower Fizz | £6.50 |
| 49. Bellini | £6.75 |
| Classic – £8.00 | |
| 50. Mojito | |
| 51. Cosmopolitan | |
| 52. Shed Bramble | |
| Premium – £9.00 | |
| 53. Woo Woo | |
| 54. Rhubarb Collins | |
| 55. Espresso Martini | |

WINE
LIST



steakhouse & grill

SPARKLING WINES & CHAMPAGNE

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| 1. One4One Prosecco Spumante (200ml Bottle) Italy Veneto 11% | 2 | £6.75 |
| Fresh, light with clean citrus fruit and a delicate mouthfeel. | | |
| 2. Botter Prosecco Spumante Brut Italy Veneto 11% | 2 | £22.50 |
| Fragrant with white fruit flavours and gentle acidity this is an elegant sparkler. | | |
| 3. Villa Sandi Prosecco Superiore Valdobbiadene Italy Veneto 11% | 1 | £28.50 |
| Pleasant and elegant flowery sensation reminiscent of acacia flowers. Fresh slightly sweetish and soft on the palate. A very special Prosecco and one to savour! | | |
| 4. Mirabello Pinot Grigio Rosé Spumante Brut Italy Pavia 12% | 2 | £23.50 |
| A lively rosé fizz with delicate aromas of red berries and a palate of lush, summer fruits | | |
| 5. Champagne Bollinger Special Cuvee NV France Champagne 12% | 1 | £59.00 |
| A rich yeasty Champagne showing toast and biscuit flavours and a beautiful balance with fresh apple. | | |
| 6. Champagne Veuve Clicquot Yellow Label NV France Champagne 12% | 1 | £65.00 |
| Distinctly toasty rather than biscuity, it has appeal especially to those who enjoy the classic Pinot-dominated style of Champagne. | | |

ROSE WINE

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| 7. Gold County Zinfandel Rosé USA California 10.5% | 5 | £18.50 |
| Delightful summer fruits with an uplifting touch of sweetness on the finish, clean acidity with a medium body and a pleasant integrated finish. | | |
| 8. La Voluta Pinot Grigio Rosé Italy Veneto 12% | 2 | £19.75 |
| A dry, fresh and fruity rosé with delicate aromas of red berries. Soft and creamy texture - with good intensity of ripe berry and red cherry fruit, and a vibrant finish. | | |



Wines supplied by Regency Wines, Exeter

WHITE WINE

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| 9. Cortestrada Pinot Grigio Catarratto Italy Sicily 12% | 1 | £18.00 |
| A fresh, crisp and easy to drink dry white wine with soft, lightly honeyed fruit. | | |
| 10. Peregrino Sauvignon Blanc Chile Central Valley 13% | 1 | £18.50 |
| Classic fresh and dry style of Chilean Sauvignon Blanc. Bursting with zingy citrus, freshly cut grass and Granny Smith apple flavours. | | |
| 11. Bellefontaine Chardonnay France Pays d'Oc 12% | 2 | £19.50 |
| Beautifully fresh and summery, with flavours of lemon, peach, apricot and pear but with a soft, nutty fullness on the finish. | | |
| 12. False Bay 'Slow' Chenin Blanc South Africa Coastal Regions 13% | 2 | £21.00 |
| Long wild yeast ferment provides additional complexity to the wine. Dried herbaceous notes, including fennel, followed by a creamy lemon character. | | |
| 13. Félicette Grenache Blanc France Pays d'Oc 12.5% | 2 | £24.00 |
| An intense but fresh bouquet combining mint, pear, dry apricot and white flowers. A wonderfully fresh palate of mango and a hint of spice leading into a crispy lime zest finish. | | |
| 14. Mayfly Sauvignon Blanc New Zealand Marlborough 12.5% | 1 | £26.50 |
| No tricks here, just a youthful and exquisite Sauvignon Blanc! Firm and deliciously crisp with excellent natural acidity and a long citrus and peach aftertaste as well as a rounded body and good structure. | | |
| 15. Domaine Michel Girard Sancerre France Loire Valley 13% | 1 | £35.00 |
| The wine shows pure Sauvignon style - racy fresh citrus fruit with aromas of cut grass, grapefruit, gooseberry and a distinctive apple, lime and flinty minerality on the finish. | | |

RED WINE

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| 16. Cape Heights Cabernet Sauvignon South Africa Western Cape 14.5% | C | £18.00 |
| This has lovely varietal expression - brambly, bright and succulent with that classically varietal crushed rock thing on the finish. | | |
| 17. Soldier's Block Malbec Australia Victoria 14% | D | £18.50 |
| This is darkly appealing, chocolately Malbec with an abundance of crisp, mineral fruit and Morello cherry compote. | | |
| 18. Bellefontaine Merlot France Pays d'Oc 13.5% | C | £19.50 |
| Rich, vibrant and aromatic on the nose, leading to soft plummy flavours on the palate. The finish is full of jammy sweet fruit and a firm, yet smooth tannic bite! | | |
| 19. Señorial Rioja Tinto Spain Rioja 13.5% | C | £20.50 |
| A delicious young style of Rioja. Rich dark fruit with a juicy palate of blackberry and a touch of liquorice. | | |
| 20. Indómita 'Nostros' Pinot Noir Reserva Chile Casablanca 13.5% | B | £21.50 |
| Bright wild strawberry and raspberry fruits dominate a soft supple palate which leads to a warm and gentle finish | | |
| 21. Sixty Clicks Shiraz Mataro Australia Victoria 14% | D | £22.75 |
| Soft, open, and chocolately with fresh brambly, cherry-red fruit that leads to a gently spicy finish. | | |
| 22. Irene Morales 'Grand Reserve' Carménère Cabernet Sauvignon Chile Maule Valley 13.5% | D | £24.00 |
| A beautifully balanced blend of rich Carménère and intense Cabernet creating a wine with great complexity. Delicious long rich finish! | | |
| 23. Viña Cobos 'Felino' Malbec Argentina Luján de Cuyo 14% | E | £30.00 |
| A velvety palate unfolds with bramble fruit and bitter chocolate as subtle notes of caramel and cinder toffee add depth and complexity to the finish. Stunning! | | |
| 24. Bon Courage 'Inkara' Shiraz South Africa Robertson 14% | E | £35.00 |
| South African Shiraz at its best with well-proportioned palate of bold red fruit with some plum notes and underlying white pepper notes. | | |
| 25. Bressia Montepagelo Cabernet Franc Argentina Mendoza 14% | C | £36.00 |
| Firm palate with flavours of cassis and sour cherry. A stunning wine, intense, concentrated and fine with great varietal typicity. Special indeed! | | |

TASTING GUIDE

